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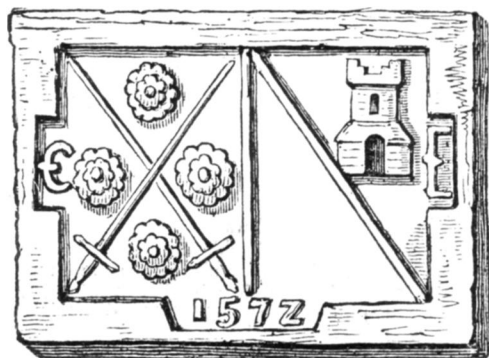
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the knee; the back of it is covered with a rough skin, very similar in texture to shagreen; the hind toe is very short. On the tarsus or shin are fourteen scales overlapping each other, of the same colour generally as the bill, but paler towards the lower edges. The toes and webs of the feet are black, except a small white space at their junction with the leg; the claws are strong, sharp, and jet black.

This singular bird was shot the 9th of October, 1832, by Lieutenant D. G. Freer of the 43rd light infantry, off the Pigeon House wall, near Dublin; and is now in the collection of water birds of Mr. Massey, at the Pigeon House, by whose permission the above description has been supplied to us by Mr. Richard Glennon of Suffolk street, who from his occupation and opportunities, has acquired much and accurate information respecting the natural history of our country. O'G.

#### ARMS OF THE CITY OF DUBLIN.



TO THE EDITOR OF THE DUBLIN PENNY JOURNAL.

SIR,—Returning, a few evenings since, from the seashore, to the village of Raheny, my attention was attracted by a stone, carved in the manner represented above, built into the angle of a cottage belonging to George Papworth, Esq., architect. On inquiring, I found its origin was unknown, and that it had occupied its present situation time immemorial. I have since ascertained that it marks the boundary of the county of the city of Dublin, and was probably placed there to designate the extent of the Lord Mayor's jurisdiction in this direction.

The arms represented are those of the Howth family (lords of the soil), viz.: argent two swords in saltire between four roses gules seeded vert, empaied with another escutcheon, bearing a bend or bendlett, with a tower in the dexter chief of the field—perhaps the ancient arms of the city of Dublin—the date 1572—the initials C. E. meaning, I suppose, Civitas Eblana.

Notices such as the foregoing may appear trifling to the general reader; but such shreds and remnants of the olden time are gems in the eye of the antiquarian. The science of heraldry speaks a language intelligible indeed to few, but valuable as being permanent, and not liable to change or mutation. Its study is so intimately connected with that of antiquity, that without a knowledge of the one, it is impossible to apply the other to its legitimate result, namely, the elucidation of history. In fact, armorial bearings may be called the hieroglyphics of history; and instances are not rare, in which the preservation of such rude emblazonments as the above, in the absence of more elaborate documents, has eventually been the means of the preservation of a property or a title; and perhaps after the lapse of centuries, this stone, insignificant as it now appears, may be referred to as the evidence of the ancient extent of the franchise of the

"Noble city of Dublin."

R. A.

#### SKETCHES OF CHINA.

If the Chinese have not as yet discovered the philosopher's stone, to enable them to turn the baser metals into gold, they at least possess, in a remarkable degree, the

art of turning every thing within their reach to some useful purpose; hence, nothing is lost, nothing is thrown away as useless.

The population is so great, that there is not sufficient room for houses on the land, or boats on the rivers, as dwellings, but they must also *build castles in the air*, stuck on the top of poles or stakes driven into the bed of the river, and raised above the water, so as not to interfere with the current. The mode of fixing these poles is very ingenious, and may not be known to many in this country. At high water two boats are fastened to the top of the pole, they are then filled with ballast, and at low water their weight forces the pole into the bed of the river, which process is repeated, if necessary.

In the selection of food, the Chinese are free from those prejudices which more or less exist in every part of the civilized world; hence, they have no objection to eat rats, dogs, &c., and import, at a great price, as luxuries, edible birds'-nests\* and shark fins. The writer of these Sketches (although he has not to his knowledge eaten of them,) has often seen roasted dogs, and dried and salted rats, exposed for sale in the windows of the cook-shops in Canton, and dogs brought to market in cage baskets. Black dogs are not in estimation; for this purpose a small dog between the poodle and water spaniel is preferred. They are sold as all other articles of food are, by the pound.

When Lord Macartney was ambassador at China, he was one day eating of a ragout, which he conceiving to be made of duck, turned round and said to his Chinese attendant, enquiringly, "*Quack, quack?*" The China man shook his head, and to his lordship's horror, corrected him by saying, "*bow, wow, wow!*"

The meat is generally cut into very small pieces, and served up in saucers, with a very rich gravy, which at table is eaten with rice plain boiled; the entire of which is tucked into the mouth with the assistance of two pieces of ivory, each about the thickness of a crow quill, and six or seven inches long, called in the Anglo-Chinese dialect of Canton, "*chop sticks*," and which the natives handle as expertly as we do our knives and forks. F.

#### HOME.

It has been, and shall ever be a primary object in the conduct of our little Journal, to make the literary merits of our countrymen more extensively known, and more justly appreciated than they are at present, and particularly of those whose talents have been employed in the promotion of virtue and the moral improvement of the mind. With this view we had the pleasure of laying before our readers, in a former number, page 227, a beautiful little ballad by a native and living poet, of whom Ireland should justly feel proud, we allude to John Anster, Esq. L.L.D. We now present our readers with another poem by that gentleman, in which the peculiar traits of the poet's mind—his deep sensibility and sweetness of fancy, are still more distinctly marked, and which requires no praise of ours to recommend it to notice: that mind must be wholly insensible to poetic beauty, on whom its tenderness of feeling and melody of numbers will fail to make a deep and lasting impression.

Haunts of my youthful days, tho' distant far,  
My spirit is with you! Oh, I could weep,  
Vex'd with the jarrings of this populous world,  
To think upon thy deep tranquillity.  
Mine own lov'd home! the struggles and the strife  
Of worthless ones, that sink into the heart,

\* These nests are built by a kind of swallow, and are found in the islands in the Straights of Malacca and Sunda, and are made of a glutinous substance, probably from the fish spawn, or food of this description which the birds may feed on. When they are imported into China they are like dried artichoke bottoms, and are used to thicken soup, and this soup is supposed by the Chinese to be particularly nourishing; they are sold at from six to eight shillings per ounce at Canton.